



## LUNCH MENUS PLATED LUNCHEONS

Includes Choice of Soup or Salad (See Page 2 for Selections)  
Chef's Selection of Appropriate Fresh Vegetables and Starch  
A Selection of Hearth Baked Breads and Rolls with Creamery Butter  
Choice of Dessert  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### **GRILLED FILET and ROASTED PORTOBELLO**

Tenderloin of Beef and Portobello Mushroom  
Caramelized Onion Reduction  
**\$34.95 per person**

### **HALIBUT STACK**

Pan Seared Halibut Stack Sauced with Fresh  
Ginger and Lemon Grass Essence,  
Grilled Bok Choy  
**\$28.95 per person**

### **HORSERADISH CRUSTED SALMON**

Pan Roasted Horseradish Crusted Atlantic Salmon,  
Glazed with Honey Balsamic Reduction, Nestled on  
a Bed of Caramelized Fennel and Leeks  
**\$27.95 per person**

### **SHRIMP and PAPPARDELLE PASTA**

Marinated in Sauvignon Blanc, Shallots and Fresh  
Herbs Pan Seared and Garnished with Asparagus,  
Shiitake Mushrooms and Sun Dried Tomatoes with  
a Parmesan Herb Broth  
**\$26.95 per person**

### **FRENCH CHICKEN BREAST**

Marinated in Olive Oil, Garlic and Fresh Herbs  
Braised in a Port Wine Infused  
Whole Grain Mustard Demi, Garnished with  
Pancetta and Shiitake Mushrooms  
**\$28.95 per person**

### **NUT CRUSTED CHICKEN**

Pan Roasted and Brushed with Honey Mustard  
Lightly Crusted with Pecans, Walnuts and Almonds  
with Soy Maple Glaze  
**\$26.95 per person**

### **BUTTERMILK SEARED CHICKEN BREAST**

Pan Seared Chicken Breast, Marinated in Fresh  
Herbed Buttermilk,  
Nestled on Tender Baby Spinach  
**\$25.95 per person**

### **ROAST TUSCAN PORK LOIN**

Balsamic Herb Marinated Roast Tuscan Pork Loin  
Accompanied with Calvados Reduction  
Roasted Eggplant Puree and  
Tomato Basil Confit  
**\$28.95 per person**

**NOTE:** Luncheon Menus Served After 2:00pm Are Subject to a \$10.00 Per Person Surcharge  
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**LUNCH MENU**  
**SOUP and SALAD SELECTIONS**

**SOUP DU JOUR**

Made Daily From Fresh Seasonal Ingredients

**LAGER SOUP**

Flavored with Apple Bacon and Wisconsin Smoked Swiss and Aged Cheddar

**CRÈME OF TOMATO FLORENTINE**

Fresh Tomatoes, Spinach Finished with Heavy Cream

**SLICED SEASONAL FRUIT**

Garnished with Berries and Yogurt Dressing

**GARDEN SALAD**

Fresh Greens Garnished with Garden Ripe Vegetables

**CAESAR SALAD**

Hearts of Romaine with Garlic Croutons

**LUNCH DESSERT SELECTIONS**

**CARROT CAKE**

With Cream Cheese Icing

**DEEP DISH APPLE PIE**

Freshly Baked with Washington State Apples

**DOUBLE CHOCOLATE FUDGE CAKE**

Rich Chocolate Flavor Filled with Chocolate Ganache

**CHEESECAKE**

Creamy Cheesecake with Fresh Strawberries

**CARAMEL APPLE PIE**

Topped with Goey Caramel and Streusel

**ICE CREAMS and SUNDAES**

**Please Choose One Selection to Serve All Your Guests**

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## CAFÉ STYLE LUNCH MENUS

### OVEN GRINDERS

Served with Soup Du Jour  
Accompanied by a Croquet of Chefs Specialty Mac and Cheese  
Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea  
Ice Cream or Sherbet Dessert

#### BBQ PORK BOLO OVEN GRINDER

Pulled Pork Simmered in Our House BBQ Sauce  
Piled High Atop a Grilled Herb Bolo  
Garnished with Grilled Pineapple and Pepper Jack  
Cheese with Fried Onion Strings  
**\$19.95 per person**

#### PESTO CHICKEN FOCACCIA SANDWICH

Grilled Pesto Marinated Chicken Breast  
Topped with Tomato Confit  
Smoked Pancetta  
Bacon and Provolone Cheese  
**\$19.95 per person**

#### BLEU CHEESE HERBED STEAK SANDWICH

Grilled Tenderloin Brushed with Dijon and Herbs  
Topped with Caramelized Onions, Mushrooms and Bleu Cheese Set on a Garlic Hoagie  
**\$22.95 per person**

#### LIGHTER FARE:

Served with Soup Du Jour  
A Selection of Hearth Baked Breads and Rolls with Creamery Butter  
Ice Cream or Sherbet

**Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea**

#### CLASSIC CHICKEN CAESAR

Marinated Grilled Breast of Chicken Nestled on  
Hearts of Baby Romaine with Garlic Croutons  
Shaved Parmesan, Tomato Wedges and Creamy  
Caesar Dressing  
**\$19.95 per person**

#### HARVEST STEAK SALAD

Grilled Tenderloin Set on a Bed of Mixed Greens  
Garnished with Roasted Corn Relish,  
Roma Tomatoes  
Caramelized Onions and Asiago Cheese Served  
with Pepper Crème Dressing  
**\$22.95 per person**

#### MEDITERRANEAN SHRIMP and MOZZARELLA SALAD

Grilled Shrimp Marinated in Lemon and Oregano, Nestled on a Bed of Mesclun Greens  
Garnished with Roasted Vegetables and Fresh Mozzarella Napoleon  
**\$21.95 per person**

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## LUNCHEON BUFFET SELECTIONS

### THE CORNER DELI

Chicken Spaetzle Soup  
Chef's Selection of Two Specialty Salads  
Shaved Honey Cured Ham, Fresh Roasted Turkey Breast, Roast Beef Finished Medium Rare,  
Genoa Salami, and Deli Style Corn Beef  
Sliced Swiss, American, Provolone, Dill Havarti and Cheddar Cheeses  
Served with Tomatoes, Bermuda Onions, Shredded Lettuce and Kosher Dill Spears  
A Variety of Freshly Baked Sandwich Breads and Rolls with Appropriate Condiments  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea  
**\$26.95 per person**

### THE BISTRO

Soup Du Jour, Made Daily from Fresh Seasonal Ingredients  
Mixed Field Greens with Maytag Bleu Cheese, Roma Tomatoes, Candied Pecans and Artichoke Hearts  
Served with Chef's Selected Dressings  
Grape Tomato and Fresh Mozzarella Salad Dressed with Roasted Garlic Vinaigrette  
Pan Roasted Atlantic Salmon with Leeks, Wild Mushrooms, Toasted Pine Nuts  
Complimented with Citrus Basil Burre Blanc  
Asiago Crusted Chicken with Sautéed Spinach, Pepper Crème Reduction  
Spinach Stuffed Gnocchi, Tomato Basil Broth  
Roasted Red Bliss Potatoes with Herbs and Garlic  
Fresh Vegetable Bouquetiere  
Variety of Rolls and Butter  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea  
**\$32.95 per person**

### TAYLOR STREET ITALIAN

Antipasto Display: Fresh Mozzarella and Other Cheeses, Prosciutto di Parma, Assorted Olives,  
Cheese Stuffed Tomatoes, Grilled Vegetables and Sausage Assortment  
Fresh Italian Style Garden Salad with Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,  
Sliced Cucumber Moons and Garlic Croutons with Chef Selected Dressings  
Assorted Chicago Style Pizzas to Include: Pepperoni, Sausage and Vegetable  
Italian Beef with Hot Jardiniere  
Grilled Chicken Stromboli Marinated Chicken Topped with Asiago Cheese  
Served Open Faced on Ciabatta Crust Layered with Sun-dried Tomato Spread, Olives and Artichokes  
Stuffed Shells with Classic Ricotta Cheese Filling Sauced with Tomato Basil Crème  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea  
**\$29.95 per person**

There is a \$150.00 Surcharge for Any Event Less Than 25 Guests

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## LUNCHEON BUFFET CONTINUED ...

### MIDWEST STYLE BUFFET

Crème of Tomato Florentine Soup, Fresh Tomatoes and Spinach Finished with Heavy Cream  
Salad Bar to Include Fresh Garden Greens with a Selection of Toppings and Assorted Dressings  
Beef Burgundy En Croute Tenderloin Tips  
Simmered in Burgundy Wine and Finished with Veal Demi Glace Topped with Puffed Pastry  
Southern Fried Chicken Marinated in Buttermilk and Herbs  
Garlic Mashed Potatoes Topped with Cheddar Cheese  
Green Bean Casserole French Style with Smoked Bacon, Mushrooms and Cheese Topped with Crispy Onions  
Macaroni and Cheese Tubetti Pasta Baked in White Cheddar and Fontina Cheese Sauce  
Topped with Savory Bread Crumbs  
Chef's Selection of Hearth Baked Breads and Rolls Served with Creamery Butter  
Chef's Selection of Pastries from Our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea  
**\$32.95 per person**

### SOUTHWESTERN BUFFET

Chicken Tortilla Soup with Crispy Tortilla Strips  
Fresh Jicama, Papaya and Cucumber Salad Marinated in Raspberry Chipotle Vinaigrette  
Roasted Corn Nopales and Grilled Chayote Salad, Citrus Cilantro Emulsion  
Build Your Own South of the Border Tacos  
Pork Carnitas, Grilled Chicken with Bell Peppers and Barbacoa Beef  
Served with Black Beans, Cilantro Lemon Rice and Southwestern Potatoes and Chorizo  
Warm Flour Tortillas, Salsa Freca, Salsa Verde, Salsa Rojo, Guacamole, Sour Cream  
Shredded Iceberg Lettuce and Jack Cheese  
Sopaipillas and Assorted Fruit Empanadas  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea  
**\$30.95 per person**

### TAILGATER

Roasted Red Skinned Potato Salad with Smoked Bacon  
Creamy Cole Slaw and Fresh Fruit Salad  
Home Style Chili Served with Chopped Onion, Shredded Cheddar Cheese and Sour Cream  
BBQ Style Chicken Wings with Bleu Cheese Dip  
Kosher Hot Dogs, Grilled Hamburgers and Bratwurst with Sauerkraut  
American, Swiss and Cheddar Cheeses, Ketchup, Mustard, Onions, Tomatoes  
Relish, Kosher Pickle Spears, Shredded Iceberg Lettuce and Sport Peppers  
Potato Chips and Pretzels  
Bakery Fresh Assorted Cookies and Brownies  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea  
**\$29.95 per person**

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**BOX LUNCH MENU**  
**\$18.95 per person**

Each Box Lunch Includes Starch Side, Seasonal Whole Fruit,  
Bag of Chips, Homemade Chocolate Chip Cookie  
Soft Drink or Bottled Water

**HONEY ROAST HAM & SWISS CHEESE**  
Served on Stone Mill Rye Bread with Lettuce

**ROAST BEEF & CHEDDAR**  
Served on Caramelized Onion Roll with Lettuce

**ROAST TURKEY & PROVOLONE**  
Served on Classic Submarine Roll with Lettuce

**GRILLED VEGETABLE WRAP**  
With Chipotle Cream Cheese

**CHICKEN SALAD**  
Served on Whole Wheat with Lettuce

**TUNA SALAD**  
Served on Brioche with Lettuce

**Choose Up To Three Sandwich Styles**

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